

# Thai Style Napa Cabbage

From – [www.nytimes.com](http://www.nytimes.com)

12 cups shredded napa cabbage  
½ cup chopped peanuts  
1 cup chopped mint  
3 Tbsp fish sauce  
1-2 Tbsp rice vinegar  
1 Tbsp neutral oil  
1 Tbsp brown sugar  
juice of 1 lime  
minced fresh hot chili to taste

- Combine napa cabbage, peanuts and mint in a large bowl.
- Whisk together fish sauce, rice vinegar, oil, brown sugar, lime juice and hot chili until sugar is dissolved.
- Add the dressing to the cabbage and toss.



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